

## house made salumi

1 for 8 / 4 for 28 / 7 for 38 try them all 45

chorizo iberico / capicola

lamb salami / barolo salami / coppa piccante

prosciutto cotto / truffle mortadella / bresaola

prosciutto di parma / spicy soppressata / mild coppa

*we suggest a selection of cured salumi, artisanal cheese and traditional bread to begin your meal.*

## antipasti

### CHILLED

orangina mixed olives / house-cured 8

artichokes alla romana 12

bruschetta / tomato concassé / burrata 12

kobe beef carpaccio / pickled kumquats / black garlic aioli 23

### HOT

arancini / truffle cream sauce 12

mussels / spicy tomato broth / pork belly 16

polpettones / venetian style meat ball / bread 12

seared scallops / english cucumber / arugula 21

fried calamari & asparagus / chipotle-lemon aoli 18

spanish octopus / fingerling potatoes / green beans 23

## soup & salads

soup of the day 16

roasted beet tower / avocado / quinoa / wild greens 19

caesar / poached egg / anchovy / sourdough crouton 17

butter lettuce / strawberries / goat cheese / almonds 16

burrata affumicata / fava / asparagus / pesto / crispy bread 22

blackened salmon / spring veggies / olives / hard boiled egg 27

## add to any salad:

chicken breast / shrimp (6) / salmon fillet 11



## our fresh bread

1 for 6 / 2 for 10

four different breads

sourdough

parmesan garlic bread

focaccia

marinara & oregano / parmigiano reggiano

olive oil and sea salt

simplicity & time distinguish italian bread is distinguished by its small list of ingredients and a long, patient fermentation and proofing process.

## wood oven fired pizzas

margherita / fresh mozzarella / genovese basil 24

bianca / mushroom / caramelized onion / truffle oil 25

pesto / canadian bacon / peppers / onions / artichokes 28

meat lovers / pepperoncini / olive / arugula / parmesano 28

add a topping  
anchovy / prosciutto / avocado / pepperoni / calabrian chile 5

## hand made pastas

bucatini / cacio e pepe 25/35

gnocchi / pesto / tomato / parmesan / chile 24/34

mafaldine di nero / seafood sauce / escabeche 30/40

fettuccine / dungeness crab meat / tomato-vodka sauce 29/39

pappardelle / short rib / tripe / mushroom / truffle oil 28/38

linguine al limone / clams / prawns / calabrian-tomato 28/38

## chef's tasting menu

four course prix fixe / optional wine pairing

served from thursday to sunday

Executive Chef *Pablo Estrada*

*We cook our pasta to al dente, but we are happy to cook it more upon request  
Consuming raw or undercooked seafood, shellfish, or egg may increase  
your chances of foodborne illness*

## formaggi

1 for 10 / 3 for 28 / 5 for 38 try them all 45

moxarata mojarero / barolo beppino ocelli

cave aged alta badia / piave vecchio

moliterno al tartufo / blue di ambere

bergamino di bufala latte crudo / robiola bosina

## entrées

pork chop / piccata style / broccoli 48

half moon bay cioppino / made from whole, local dungeness crab 58

dry aged steak / galette / carrot puree / cipollini 65

pan seared whole branzino / vinarola / salsa verde 46

half chicken saltimbocca style / garlic mashed potato 34

hamburger / 10oz dry-aged beef / crispy potato 24

add bacon / mushrooms / fried egg / avocado 6

## for the table

seafood platter / selection of available local seafood 140

prime rib steak / chef selection of seasonal vegetables 160

## vegetable sides

blackened broccoli 8

potato galette & truffle oil 8

garlic mashed potatoes 8

crispy potato wedges / e.v.o.o. 8

*A 20% Gratuity Included for Parties of 6 Or More*

*New Brunch Menu on Saturdays & Sundays until 2:30pm*

*Free Corkage On Mondays & Tuesdays - Excluding Holidays*

*Locals Night Every Wednesday*